

STARTERS

COLOSSAL PRETZEL

Giant 10oz soft pretzel served with beer cheese and whole grain mustard **\$8 *V**

SWEET AND SPICY SHRIMP

Jumbo shrimp tossed in our sweet and spicy glaze, served with a "cornucopia salad" **\$14**

CHICKEN WINGS

10/order Mild, Hot, Thai, Honey Mustard, BBQ, Sweet and Sour **\$11 *GF**

HOUSE NACHOS

House made nacho mix, tangy Cheddar **\$11 *GF**

Add \$3 for each:

Guacamole
Pulled Pork
Chicken

BONELESS CHICKEN TENDERS

Buffalo, BBQ, THai, Honey Mustard, Sweet & Sour **\$10**

SLIDERS

Grass fed Angus beef, american cheese, caramelized onions, baby greens, brioche roll **\$8**

BUFFALO CAULIFLOWER

Battered and fried cauliflower served with blue cheese **\$6 *V**

ROASTED MARROW BONES

Served with bacon-onion marmalade and garlic crostinis **\$10**

CHARCUTERIE PRETZEL

Chefs choice of cured meats and cheese served with our colossal pretzel and whole grain mustard **\$16**

CHIPS N GUAC \$9 *GF *V

STEAMED PEI MUSSELS

Craft beer broth, caramelized onions, andouille sausage, fresh herbs **\$10**

HUMMUS & NAAN

Seasonal hummus with Naan, celery, and carrots **\$7**

ONION RING TOWER

Horseradish sauce **\$6**

FRIED MOZZ

Goey cheese wedges, marinara **\$7**

FRIED CALAMARI

With fried pickles & chipotle tartar **\$10**

PORK PAPUSAS

Homemade tortillas stuffed with beans, cheese, and pulled pork- served with spicy slaw and homemade pico de gallo **\$6**

SOUPS & GREENS

Add chicken to any salad **\$3**

SOUP OF THE DAY \$3 / \$5

HOUSE SALAD

Green leaf lettuce, cucumbers, shredded carrots, croutons, grape tomatoes **\$4 / \$7**

CAESAR SALAD

Crisp romaine, creamy caesar, croutons, pecorino romano **\$5 / \$8**

COBB SALAD

Crisp romaine, grilled chicken, fresh avocado, chopped applewood bacon, hardboiled egg, blue cheese crumbles, pico de gallo, and crispy won ton straws **\$14**

HIPSTER SALAD

Baby kale, quinoa, pecans, cranberries, blueberries, blue cheese, raspberry vinaigrette **\$12**

MEDITERRANEAN SALAD

Mixed greens, red onion, tomato, cucumbers, feta, pepperoncini, kalamata olives, chickpeas, lemon vinaigrette **\$12**

CAPRESE SALAD

Mixed greens, heirloom tomatoes, fresh mozzarella, fresh basil, garlic crostinis, balsamic reduction **\$13**

TRUE BLUE TAVERN

AT THE NATHAN HALE INN

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